

AQUASCI, BIOENG, BIOSIS, BIOTECHABS, BIOTECHDS, BIOTECHNO, CABA, CAPLUS, CEABA-VTB, CIN, CONFSCI, CROPB, CROPU, DDFB, DDFU, DGENE, DISSABS, DRUGB, DRUGMONOG2, DRUGU, EMBAL, EMBASE, ...' ENTERED AT 16:49:05 ON 20 MAR 2006

70 FILES IN THE FILE LIST IN STNINDEX

Enter SET DETAIL ON to see search term postings or to view
search error messages that display as 0* with SET DETAIL OFF.

=> pea and flour and starch and potato

3	FILE AGRICOLA
1	FILE ANABSTR
3	FILE BIOSIS
4	FILE BIOTECHABS
4	FILE BIOTECHDS
4	FILE CABA
48	FILE CAPLUS
1	FILE CROPU
1	FILE EMBASE
1	FILE FEDRIP

32 FILES SEARCHED...

15	FILE FROSTI
22	FILE FSTA
45	FILE IFIPAT
2	FILE MEDLINE
1	FILE PASCAL
1	FILE PHIN
82	FILE PROMT
1	FILE RDISCLOSURE
11	FILE SCISEARCH
2	FILE TOXCENTER
887	FILE USPATFULL
77	FILE USPAT2
45	FILE WPIDS

69 FILES SEARCHED...

45	FILE WPINDEX
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24 FILES HAVE ONE OR MORE ANSWERS, 70 FILES SEARCHED IN STNINDEX

L1 QUE PEA AND FLOUR AND STARCH AND POTATO

=> d rank

F1	887	USPATFULL
F2	82	PROMT
F3	77	USPAT2
F4	48	CAPLUS
F5	45	IFIPAT
F6	45	WPIDS
F7	45	WPINDEX
F8	22	FSTA
F9	15	FROSTI
F10	11	SCISEARCH
F11	4	BIOTECHABS
F12	4	BIOTECHDS
F13	4	CABA
F14	3	AGRICOLA
F15	3	BIOSIS
F16	2	MEDLINE
F17	2	TOXCENTER
F18	1	ANABSTR
F19	1	CROPU
F20	1	EMBASE
F21	1	FEDRIP
F22	1	PASCAL

F23 1 PHIN
F24 1 RDISCLOSURE

=> file caplus wpids agricola frosti fsta
COST IN U.S. DOLLARS
FULL ESTIMATED COST

SINCE FILE ENTRY	TOTAL SESSION
1.83	2.04

FILE 'CAPLUS' ENTERED AT 16:51:06 ON 20 MAR 2006
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FILE 'FSTA' ENTERED AT 16:51:06 ON 20 MAR 2006
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=> pea and flour and starch and potato
L2 133 PEA AND FLOUR AND STARCH AND POTATO

=> dup remove
ENTER L# LIST OR (END):12
PROCESSING COMPLETED FOR L2
L3 118 DUP REMOVE L2 (15 DUPLICATES REMOVED)

=> l3 and decanters
L4 2 L3 AND DECANTERS

=> d ti 1-2

L4 ANSWER 1 OF 2 CAPLUS COPYRIGHT 2006 ACS on STN
TI Separation of starch and other constituents from pea
flour

L4 ANSWER 2 OF 2 FROSTI COPYRIGHT 2006 LFRA on STN
TI Process for extracting components from pea flour.

=> d ab bib

L4 ANSWER 1 OF 2 CAPLUS COPYRIGHT 2006 ACS on STN
AB Cleaned and sorted dried peas are milled to a flour,
the flour is added to water and flour constituents (starch, protein, fiber, solubles) are separated by using starch-manufacture apparatus (hydrocyclones, centrifugal decanters, and sieves typically used in potato starch processing) without preliminary separation of the internal fiber of the pea. The starch is characterized by a viscosity of 950-1100 Brabender units.

AN 2004:218539 CAPLUS

DN 140:252747

TI Separation of starch and other constituents from pea flour

IN Salome, Jean Paul; Verrin, Jean Marc; Fache, Claude; Houard, Robert

PA Roquette Freres, Fr.

SO Fr. Demande, 27 pp.

CODEN: FRXXBL
 DT Patent
 LA French
 FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
PI	FR 2844515	A1	20040319	FR 2002-11547	20020918
	FR 2844515	B1	20041126		
	EP 1400537	A1	20040324	EP 2003-292238	20030911
		R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, HU, SK			
	DE 20320756	U1	20051013	DE 2003-20320756	20030911
	NO 2003004084	A	20040319	NO 2003-4084	20030915
	AU 2003246327	A1	20040401	AU 2003-246327	20030916
	US 2004091600	A1	20040513	US 2003-666223	20030917
	CA 2442940	AA	20040318	CA 2003-2442940	20030918
	CN 1494833	A	20040512	CN 2003-159408	20030918
PRAI	FR 2002-11547	A	20020918		
RE.CNT	6	THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD ALL CITATIONS AVAILABLE IN THE RE FORMAT			

=> d ab bib 2

L4 ANSWER 2 OF 2 FROSTI COPYRIGHT 2006 LFRA on STN
 AB Processes for extracting and refining **pea** components have traditionally targeted the protein content for use in animal feed. **Pea starch** and fibre also have food applications, however, but are generally not recovered in a sufficiently refined state when the traditional protein extraction processes are used. A productive process for extracting and refining these **pea** components is disclosed, in which cleaned and sorted dry **peas** are ground, and the resulting **flour** is introduced into water. The desired components are separated by means of equipment used in a **potato starch** factory, such as hydrocyclones, centrifugal **decanters** and screens. There is no initial separation of the internal **pea** fibres.
 AN 637017 FROSTI
 TI Process for extracting components from **pea flour**.
 IN Salome J.-P.; Verrin J.-M.; Fache C.; Houard R.
 PA Roquette Freres
 SO European Patent Application
 PI EP 1400537 A1
 AI 20030911
 PRAI France 20020918
 DT Patent
 LA French
 SL French

=> FIL STNGUIDE

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	21.34	23.38
DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)	SINCE FILE ENTRY	TOTAL SESSION
CA SUBSCRIBER PRICE	-0.75	-0.75

FILE 'STNGUIDE' ENTERED AT 16:53:12 ON 20 MAR 2006
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 AND TECHNOLOGY CORPORATION, AND FACHINFORMATIONSZENTRUM KARLSRUHE

FILE CONTAINS CURRENT INFORMATION.
LAST RELOADED: Mar 17, 2006 (20060317/UP).

=> l3 and hydrocyclones
L3 CANNOT BE SEARCHED IN STNGUIDE
The L-number cannot be used because it does not contain a query.
Enter DISPLAY HISTORY to see the sequence of commands that created
this L-number.

=> pea and flour and starch and potato
0 PEA
0 FLOUR
0 STARCH
1 STARCHES
1 STARCH
(STARCH OR STARCHES)
0 POTATO
L5 0 PEA AND FLOUR AND STARCH AND POTATO

=> file caplus wpids agricola frosti fsta	SINCE FILE	TOTAL
COST IN U.S. DOLLARS	ENTRY	SESSION
FULL ESTIMATED COST	0.24	23.62
DISCOUNT AMOUNTS (FOR QUALIFYING ACCOUNTS)	SINCE FILE	TOTAL
CA SUBSCRIBER PRICE	ENTRY	SESSION
	0.00	-0.75

FILE 'CAPLUS' ENTERED AT 16:55:20 ON 20 MAR 2006
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FILE 'FROSTI' ENTERED AT 16:55:20 ON 20 MAR 2006
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FILE 'FSTA' ENTERED AT 16:55:20 ON 20 MAR 2006
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=> pea and flour and starch and potato
L6 133 PEA AND FLOUR AND STARCH AND POTATO

=> dup remove
ENTER L# LIST OR (END):16
PROCESSING COMPLETED FOR L6
L7 118 DUP REMOVE L6 (15 DUPLICATES REMOVED)

=> l7 and hydrocyclones
L8 2 L7 AND HYDROCYCLONES

=> d ab bib 1, 2

L8 ANSWER 1 OF 2 CAPLUS COPYRIGHT 2006 ACS on STN
AB Cleaned and sorted dried **peas** are milled to a **flour**,
the **flour** is added to water and **flour** constituents (
starch, **protein**, **fiber**, **solubles**) are separated by using
starch-manufacture apparatus (**hydrocyclones**, **centrifugal**
decanters, and **sieves** typically used in **potato starch**
processing) without preliminary separation of the internal **fiber** of the

pea. The starch is characterized by a viscosity of
950-1100 Brabender units.

AN 2004:218539 CAPLUS

DN 140:252747

TI Separation of starch and other constituents from pea
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IN Salome, Jean Paul; Verrin, Jean Marc; Fache, Claude; Houard, Robert

PA Roquette Freres, Fr.

SO Fr. Demande, 27 pp.

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DT Patent

LA French

FAN.CNT 1

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	DE 20320756	U1	20051013	DE 2003-20320756	20030911
	NO 2003004084	A	20040319	NO 2003-4084	20030915
	AU 2003246327	A1	20040401	AU 2003-246327	20030916
	US 2004091600	A1	20040513	US 2003-666223	20030917
	CA 2442940	AA	20040318	CA 2003-2442940	20030918
	CN 1494833	A	20040512	CN 2003-159408	20030918
PRAI	FR 2002-11547	A	20020918		

RE.CNT 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L8 ANSWER 2 OF 2 FROSTI COPYRIGHT 2006 LFRA on STN

AB Processes for extracting and refining pea components have
traditionally targeted the protein content for use in animal feed.
Pea starch and fibre also have food applications,
however, but are generally not recovered in a sufficiently refined state
when the traditional protein extraction processes are used. A productive
process for extracting and refining these pea components is
disclosed, in which cleaned and sorted dry peas are ground, and
the resulting flour is introduced into water. The desired
components are separated by means of equipment used in a potato
starch factory, such as hydrocyclones, centrifugal
decanters and screens. There is no initial separation of the internal
pea fibres.

AN 637017 FROSTI

TI Process for extracting components from pea flour.

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PA Roquette Freres

SO European Patent Application

PI EP 1400537 A1

AI 20030911

PRAI France 20020918

DT Patent

LA French

SL French

=> 17 and sieves

L9 1 L7 AND SIEVES

=> d ab bib

L9 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2006 ACS on STN

AB Cleaned and sorted dried peas are milled to a flour,
the flour is added to water and flour constituents (

starch, protein, fiber, solubles) are separated by using starch-manufacture apparatus (hydrocyclones, centrifugal decanters, and sieves typically used in **potato starch** processing) without preliminary separation of the internal fiber of the pea. The starch is characterized by a viscosity of 950-1100 Brabender units.

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